



STAY, MEET & DINE™

MONTE CARLO INN™
EVENTS CATERING PACKAGE

Monte Carlo Inns™
Your Home Away From Home™



CATERING MENU

Buffet Brunch Selections

20 person minimum, taxes and gratuities not included

Basic Brunch

\$28.95 per person

Assorted Breads
Mixed Green Salad

Scrambled Eggs, Bacon & Sausage

Penne Aglio e Ooglio
Chicken Parmesan
Medley of Seasonal Vegetables
Roasted Herb Potatoes

Freshly Baked Assorted Danishes
Coffee, Tea & Juices

Special Brunch

\$32.95 per person

Assorted Breads
Caesar or Garden Salad

Choice of Soup
Mushroom, Broccoli Cheddar, or
Tomato Parmesan

Veggie Scrambled Eggs, Bacon,
Sausage & Baked beans

Rigatoni Primavera
Roasted Chicken Supreme
Medley of Seasonal Vegetables
Roasted Herb Potatoes

Chocolate Cake
Coffee, Tea & Juices

Brunch Royale

\$37.95 per person

Assorted Breads
Caesar or Garden Salad
Pasta Salad or Chickpea Salad
Antipasto Platter

Cheesy Scrambled Eggs, Bacon,
Sausage, Hash Browns
Belgium Waffles with Berries and
Whip cream

Fettuccini Alfredo
Chicken Cordon Bleu
Medley of Seasonal Vegetables
Roasted Herb Potatoes

Fruit Tray or Fruit Salad
Cake of the Day or Pie of the Day
Coffee, Tea & Juices

All menus include non alcoholic beverages
If you have any food allergies, please notify us

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CATERING MENU

Dinner Buffet Selections

Taxes and gratuities not included

Venice

\$42.95 per person

Dinner Rolls

Harvest Vegetable Soup

Caesar Salad
or

Mixed Green Salad with Balsamic
Vinaigrette

Grilled Chicken with a Sautéed
Mushrooms & Onions Demi Glaze

All served with Chef's Vegetable
Medley and Roasted Mini Red Potatoes

Sliced Fruit Platter
or
Assorted Pastries Platter

Freshly Brewed Coffee & a Selection of
Herbal Tea

Sardinia

\$52.95 per person

Dinner Rolls

Broccoli & Aged Cheddar Soup
or

Mixed Green Salad with Raspberry &
Tarragon Vinaigrette

Penne Alla Vodka

Pan Seared Chicken Supreme with a
Spinach, Parmesan & Garlic Cream Sauce
or

Grilled Atlantic Salmon with a Dill &
Champagne Sauce
or

Veal Scalloppini with Sautéed Mushrooms,
Onions & Marsala Wine Sauce

All served with Chef's Vegetable Medley
and Roasted Mini Red Potatoes

Chocolate Raspberry Tartufo
or

Chocolate Cake with Berries
Freshly Brewed Coffee &
a Selection of Herbal Teas

Firenze

\$62.95 per person

Assorted Breads & Rolls

Roasted Tomato Soup
or

Baby Spinach & Radicchio Salad with Goat
Cheese & Honey Vinaigrette

Penne in Tomato Basil Sauce

Surf-N-Turf

Tenderloin with Demi Glaze and Salmon
with a Lemon Butter Sauce
or

Chicken in Supreme Sauce with Shrimp
Skewer in a Lemon Butter Sauce

All served with Chef's Vegetable Medley
and Roasted Mini Red Potatoes

Chocolate Raspberry Tartufo
or
Blueberry Cheesecake

Freshly Brewed Coffee & a Selection of
Herbal Teas

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Cocktail Function Packages

Minimum 20 persons
Taxes and gratuities not included

Passed Hors D'oeuvres

Per dozen

Lamb Speducci	\$30.00
Chicken Satay	\$23.00
Cocktail Spring Roll	\$22.00
Cocktail Samosa	\$24.00
Mini Assorted Quiche	\$25.00
Mushroom Cap	\$21.00
Coconut Shrimp	\$25.00
Bruschetta	\$19.00

Non- Alcoholic Beverage Package

Includes:

Assorted pops and juices, coffee and
Assorted tea \$5.50 per person

All prices are subject to 18% service fee and HST
If you have any food allergies, please notify us

Platters

Per 20 people

Antipasto	\$180.00
Fruit	\$79.00
Vegetables & Dip	\$70.00
Assorted Cheese	\$99.00
Dessert Square	\$75.00
Assorted Sandwiches	\$130.00

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Bar Options

A \$350 set up fee is charged for both Open or Cash Bar options (includes staffing and service fees)

Open Bar

\$38.00 per person (50 person minimum)

Includes bar service for 4 hours throughout event

Wide selections of:

Domestic Beers, Standard Bar Rail and House Wines

Cash Bar

Minimum consumption of \$350.00 per event

Domestic Beers (12oz) \$7.50

Liquor (1oz) \$8.50

House Wine (6oz) \$9.00

Punch

Serves approximately 50 people

Non-alcoholic Fruit Punch \$95.00 per bowl

Alcoholic Punch \$130.00 per bowl

Children's Menu

12 & under

Fresh cut veggies and dip \$15.00 per child

Chicken fingers w/fries

Fruit or Ice cream

Choice of one juice or pop

All prices are subject to 18% service fee and HST

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Wine prices subject to change

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Wine List

White

House White	\$25.00
Santa Carolina Sauvignon-Blanc (Chile)	\$31.00
Gallo White Zinfandel Rosé (California)	\$34.50
Graffigna Pinot Grigio (Argentina)	\$37.00
Rief Estate Riesling (Ontario)	\$43.00
Stoneleigh Marlborough Sauvignon Blanc (New Zealand)	\$47.00

Sparkling

Bambino Spumante (Italy)	\$28.00
Bottega Prosecco	\$42.00

Red

House Red	\$27.00
Folinaro Valpolicella (Italy)	\$39.00
Yellow Tail Merlot (Australia)	\$39.00
Jacob's Creek Shiraz/Cab (Australia)	\$42.00
Graffigna Malbec (Argentina)	\$44.00
Masi Campofiorini (Italy)	\$53.00
J.Lohr Cabernet Sauvignon (California)	\$62.00

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FACILITIES

Audio-Visual Services

There is a complete line of modern audio-visual equipment available. Fees will vary accordingly based on the type of equipment required, additional fees may be charged if any materials or equipment is ordered by the hotel for your function.

Audio Visual rates and fees available upon request

Method Of Payment

Direct billing applications are available by contacting the Monte Carlo Inn™ sales division. Corporate accounts are subject to credit approval and all event reservations must be secured with a valid credit card at the time of booking. Other methods of payment include certified cheques, money order, cash and EFT.

Room Rental Fees

Room rental fees are not included in menu pricing. Room rental fees include standard white linens and napkins.

Food, Beverage & Bar Service

The bar service and any entertainment must end by 12:00am. The hotel cannot serve liquor to any individual under the age of 19. You must have a photo I.D. to present to hotel staff when ordering any alcoholic beverage.

Guarantee

All events with food and beverage require a final guarantee count no less than 72 hours prior to arrival. This guarantee will be a minimum number for which fees will be charged.



POLICIES

Cancellations

All Social events will be subject to a \$500 non-refundable deposit and the remaining balance must be paid in full one week prior to the scheduled function. Cancellation of any corporate event less than 14 days will be subject to a cancellation fee equivalent to the room rental, for space held and a percentage of estimated food and beverage cost.

Confirmation

Upon booking, we require one signed copy of the event order along with a security deposit to confirm arrangements. All tentative bookings will only be held for a maximum of two weeks from the date of booking and are not guaranteed, unless a deposit is received, which is not refundable if cancelled after the two-week period. If another party is prepared to make a definite commitment any time during your tentative booking period, we reserve the right to contact you and will then require a final decision within 72 hours.

Deposits and Payment Procedures

All Social functions will be subject to a **\$500.00 non-refundable security deposit** at the time of booking or within two weeks of receipt of the signed contract. A final balance will be due one week prior to the event. Any additional charges, including any increases in guest meal counts, changes to menu, bar charges and room damages, will be processed on the credit card used to guarantee the account upon signing in to the hotel. Should the estimated final payment of your function not be received one week prior to your event, the hotel reserves the right to cancel your function without any refunds of deposits.

